AKZ 159

PRODUCT DESCRIPTION SHEET

First-Last... shelf positions

Last

First

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element (can be lowered)
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Oven door hinges
8. Oven cool door

*N.B.: The cooling fan switches on only when the oven has reached a certain temperature with the exception of the Grill Functions where it starts immediately.
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES
- Grid
- Grill pan set
- Catalytic panels

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature / level	Function description (see details in the user's manual)
0	**OVEN OFF**	-	-
☼	**OVEN LIGHT**	-	**To switch on the oven light.**
≋	**MLTF (Heat Maintenance)**	35C	**To keep a constant temperature, either 35°C or 60°C.**
⊛	**FAN**	160C	**To cook on more than one shelf level, at the same temperature.**
⟱	**ECONOMY GRILL**	3	**To grill small pieces of meat, toast, etc...**
⟱	**DUAL VARIABLE GRILL**	3	**To grill large quantities of small pieces of meat, toast, etc...**
⟱	**TURBOGRILL (Grill + Fan)**	3	**To grill large pieces of meat.**
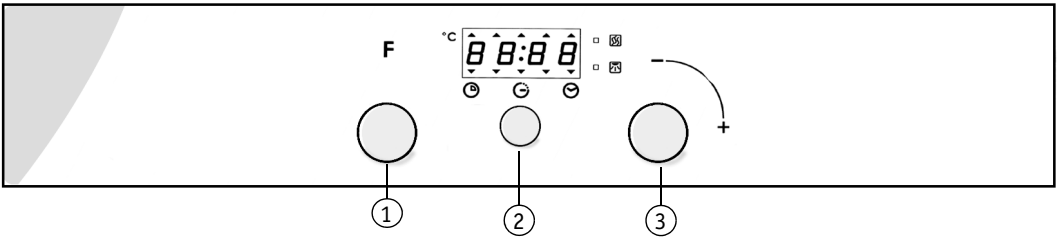
1. Selector knob: to choose the oven functions.

2. Button to select and confirm the different operations (operate by single presses only).

3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).

STARTING THE OVEN
When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "5tOP".*

To start the oven:
- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton	⊗	X	2	190	70 - 90
Roast (Veal, Pork, Beef) (kg. 1)	⊗	-	2	190	60 - 80
Chicken, Rabbit, Duck	⊗	-	2	190	60 - 70
Turkey (kg. 6) + level . 3 browning	⊗	X	1	190	150 - 180
Goose (2 Kg)	⊗	X	2	190	100 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout	⊗	-	2 - 3	190	65 - 75
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod	⊗	-	3	190	50 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers	⊗	-	2	180	55 - 60
Stuffed tomatoes	⊗	-	2	180	50 - 60
Baked potatoes	⊗	-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)	⊗	-	3	180	40 - 50

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)	⊗	-	3	150	35 - 45
Filled pies (with cheese)	⊗	-	2	160	70 - 80
Tarts	⊗	-	3	180	45 - 50
Apple strudel	⊗	X	3	200	45 - 50
Biscuits	⊗	-	1 - 3	160	30 - 40
Cream puffs	⊗	X	1 - 3	180	40 - 50
Savoury Pies	⊗	X	3	180	55 - 60
Lasagne	⊗	-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach	⊗	-	2	180	45 - 50
Meringues	⊗	-	1 - 3	80	150 - 180
Vol-au-vents	⊗	X	1 - 3	190	25 - 30
Soufflés	⊗	-	2	180	55 - 65

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks	🔲	X	4	5	35 - 45
Cutlets	🔲	X	4	5	30 - 40
Sausages	🔲	X	4	5	30 - 40
Pork chops	🔲	X	4	5	25 - 35
Fish	🔲	X	4	5	30 - 40
Chicken legs	🔲	X	4	5	35 - 40
Kebabs	🔲	X	4	5	30 - 35
Spare ribs	🔲	X	4	5	20 - 35
Chicken halves	🔲	X	3	5	45 - 50
Chicken halves	🔲	-	3	5	45 - 55
Whole chicken	🔲	-	3	5	60 - 70
Roast (pork, beef)	🔲	-	3	5	75 - 90
Duck	🔲	-	2	5	80 - 90
Leg of lamb	🔲	-	3	5	90 - 120
Roast beef	🔲	-	3	5	90 - 120
Baked potatoes	🔲	-	3	5	40 - 50
Swordfish cutlets	🔲	-	3	5	35 - 45